Alfresco Luxury Grills

As the heart of any open air kitchen, designing a professional-level grill was the first priority. The use of all type 304 stainless steel was obvious. Nearly every seam is welded and polished, as mechanical fasteners tend to loosen over time. A unique dual-row, dual-port burner was designed, with an industry-leading 27,500 BTUs of power and made from an exclusive, high-heat stainless steel, which enables the burner to carry a lifetime warranty. The Sear Zone™ hybrid infrared system was developed, bringing the intense searing power of a commercial infrared broiler to the home. And understanding the importance of appearance to the residential customer, the grill features large radiused corners and extensive hand-polished accents.

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STAINLESS STEEL CABINETRY
1 GRAND STREET, WALLINGFORD, CT 06492 • WWW.DANVER.COM • FAX: 203 265-6190 • TOLL FREE: 888 441-0537

Alfresco 30" Luxury Grill

- Two high-temp stainless steel main burners producing 55,000 BTUs
- Optional infrared Sear Zone™ (shown) and all infrared models
- Integrated rotisserie with built-in motor & 15,000 BTU infrared burner
- Smoker with 7,000 BTU dedicated burner & oversize wood chunk drawer
- 542 sq. in. actual grilling area plus four position adjustable warming rack
- Dual integrated high-intensity halogen work lights
- User-friendly pushbutton ignition with sealed 9v power source

Available Models

30" Built-in Grill	Model #ALX2-30
30" Built-in Grill with Sear Zone	Model #ALX2-30SZ
30" Built-in Grill All infrared	Model #ALX2-30IR

Great Grilling = High Heat_The key to perfectly grilled food is instant caramelization , which seals in juices for tender, moist and flavorful food. The LX2 grill has been engineered to deliver the intense, even heat needed to achieve perfect results, with the control and flexibility needed for all kinds of food.

A. 27,500 BTU main burners are made from high-temperature stainless steel and have exclusive twice-lanced double-row port design with dual crossovers for extreme even heating and perfect caramelizing results.

B. Porcelain ceramic briquettes have a special pyramid shape and cavity back to collect and evenly distribute heat. The slightly porous material traps juices, allowing them to vaporize and return to the food as flavorful smoke.

C. Chain-driven rotisserie with hidden built-in motor features roller bearings that eliminate need for counterweight. Flush-mounted ceramic infrared burner produces direct, high-heat that locks in juices and flavor.

D. Integrated smoker with dedicated 7,000 BTU s/s burner accommodates wood chunks for cold smoking. Smoke ejector system distributes smoke throughout before rising to the food zone, creating intense smoke flavor.

E. Made from all commercial-grade stainless steel, heli-arc welded at all seams with no mechanical fasteners.

F. Full front and rear double skin, seamless, welded hoods with hand polished accents.

G. The LX2 hood features uniquely clean lines, with hidden hardware and no gap at the pivot point for the rotis spit. This results in a rigid and perfectly smooth pivoting hood that also captures more heat.

H. Control panel flips open with no tools for easy maintenance and features a unique, natural air-curtain cooling design to keep front panel surfaces and ignition parts cool.

I. Integrated high-intensity halogen work lights angle slightly toward the center for bright, even illumination.

J. Optional on all LX2 grills (standard on 56" Jumbo models) is the Sear Zone™ ceramic infrared searing system. This 27,500 BTU ceramic burner preheats to over 1,400 degrees in about 4 minutes and flash-caramelizes food locking in juices and flavor, while the unique U-grate catches food drippings, instantly vaporizing them to create flavor-enhancing smoke.

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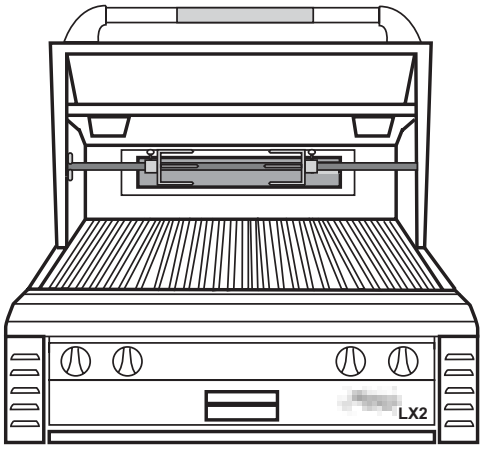
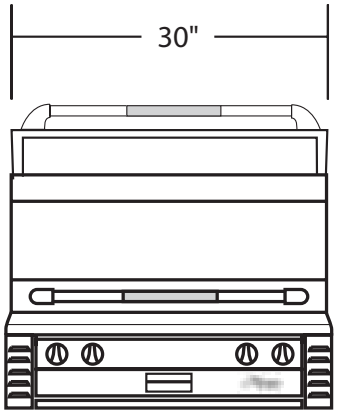
ALX2-30 – 30" Luxury Grill

Models:

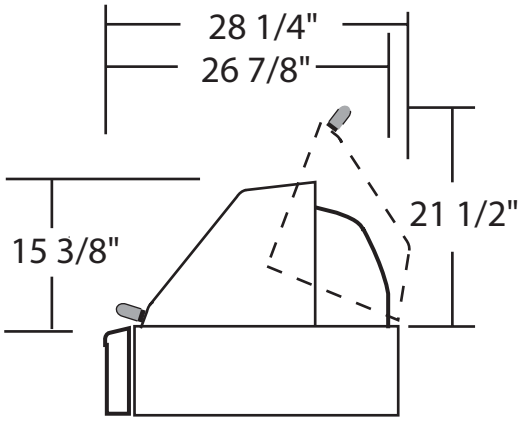
ALX2-30
ALX2-30SZ
ALX2-30IR



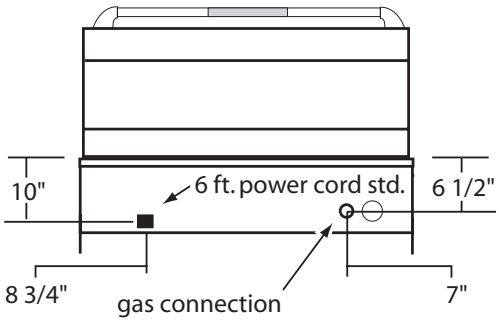
30" ALX2 GRILLS



FRONT VIEW

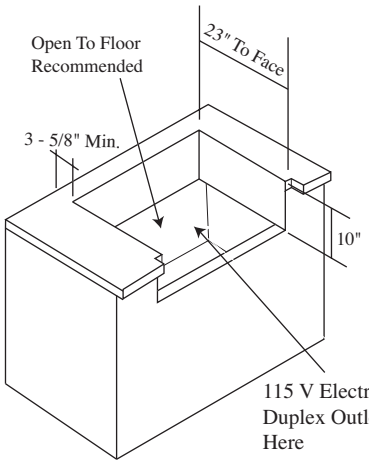


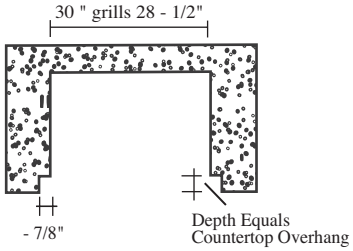
SIDE VIEW



REAR VIEW

ISLAND PREPARATION





COUNTERTOP DETAIL

GAS REQUIREMENTS

Natural

- 1/2" NPT
- Gas Supply Pressure: 4.0" W.C

Propane (LP)

- 1/2" NPT
- Supply Pressure: 11" W.C
- LP Hose With Regulator Included

ELECTRICAL REQUIREMENTS

- 115 V 50/60 Hz / 1.5 Amps
  (for Rotisserie Motor and light accessory)

MODEL NUMBER	ALX2-30
GRILLING AREA	542 SQ. INCHES
MAIN GRILL BURNERS	2 @ 27,500 BTU EA.
ROTISSERIE BURNER	15,000 BTU
SMOKER BURNER	7,000 BTU
APPLIANCE TOTAL BTU	77,000 BTU
SHIPPING WEIGHT (built-in)	185 lbs

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Alfresco 42" Luxury Grill

- Three high-temp stainless steel main burners producing 82,500 BTUs
- Optional Sear Zone™ with 27,500 BTU ceramic infrared burner (shown)
- Integrated rotisserie with built-in motor & 18,500 BTU infrared burner
- Smoker with 7,000 BTU dedicated burner & oversize wood chunk drawer
- 770 sq. in. actual grilling area plus four position adjustable warming rack
- Dual integrated high-intensity halogen work lights
- User-friendly pushbutton ignition with sealed 9v power source

Available Models

42" built-in grill	Model #ALX2-42
42" built-in grill with Sear Zone	Model #ALX2-42SZ

Great Grilling = High Heat_The key to perfectly grilled food is instant caramelization, which seals in juices for tender, moist and flavorful food. The LX2 grill has been engineered to deliver the intense, even heat needed to achieve perfect results, with the control and flexibility needed for all kinds of food.

A. 27,500 BTU main burners are made from high-temperature stainless steel and have exclusive twice-lanced double-row port design with dual crossovers for extreme even heating and perfect caramelizing results.

B. Porcelain ceramic briquettes have a special pyramid shape and cavity back to collect and evenly distribute heat. The slightly porous material traps juices, allowing them to vaporize and return to the food as flavorful smoke.

C. Chain-driven rotisserie with hidden built-in motor features roller bearings that eliminate need for counterweight. Flush-mounted ceramic infrared burner produces direct, high-heat that locks in juices and flavor.

D. Integrated smoker with dedicated 7,000 BTU s/s burner accommodates wood chunks for cold smoking. Smoke ejector system distributes smoke throughout before rising to the food zone, creating intense smoke flavor.

E. Made from all commercial-grade stainless steel, heli-arc welded at all seams with no mechanical fasteners.

F. Full front and rear double skin, seamless, welded hoods with hand polished accents.

G. The LX2 hood features uniquely clean lines, with hidden hardware and no gap at the pivot point for the rotis spit. This results in a rigid and perfectly smooth pivoting hood that also captures more heat.

H. Control panel flips open with no tools for easy maintenance and features a unique, natural air-curtain cooling design to keep front panel surfaces and ignition parts cool.

I. Integrated high-intensity halogen work lights angle slightly toward the center for bright, even illumination.

J. Optional on all LX2 grills (standard on 56" Jumbo models) is the Sear Zone™ ceramic infrared searing system. This 27,500 BTU ceramic burner preheats to over 1,400 degrees in about 4 minutes and flash-caramelizes food locking in juices and flavor, while the unique U-grate catches food drippings, instantly vaporizing them to create flavor-enhancing smoke.

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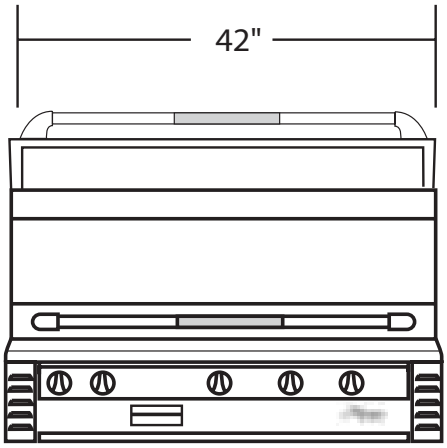
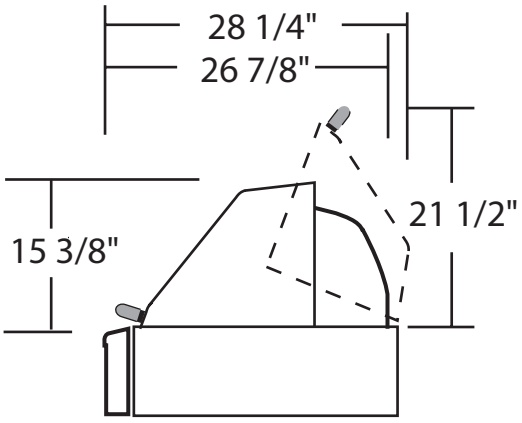
ALX2-42 – 42" Luxury Grill

Models:

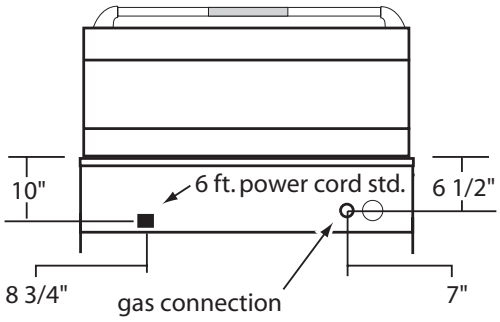
ALX2-42
ALX2-42SZ
ALX2-42IR



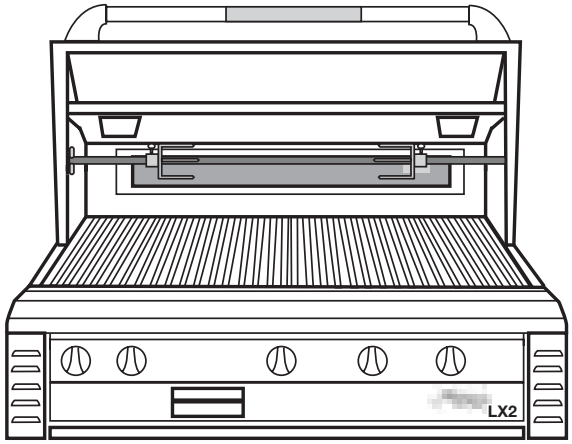
FRONT VIEW



SIDE VIEW

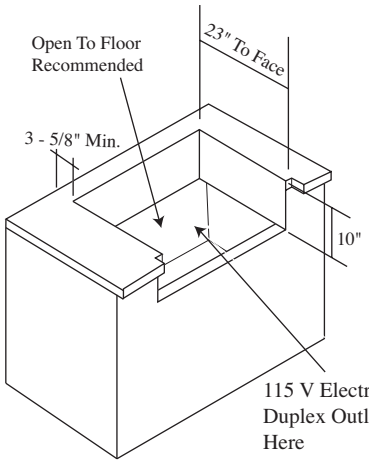


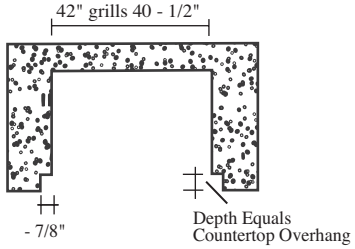
REAR VIEW



42" ALX2 GRILLS

ISLAND PREPARATION





COUNTERTOP DETAIL

GAS REQUIREMENTS

Natural

- 1/2" NPT
- Gas Supply Pressure: 4.0" W.C

Propane (LP)

- 1/2" NPT
- Supply Pressure: 11" W.C
- LP Hose With Regulator Included

ELECTRICAL REQUIREMENTS

- 115 V 50/60 Hz / 1.5 Amps
  (for Rotisserie Motor and light accessory)

MODEL NUMBER	ALX2-42
GRILLING AREA	770 SQ. INCHES
MAIN GRILL BURNERS	3 @ 27,500 BTU EA.
ROTISSERIE BURNER	18,000 BTU
SMOKER BURNER	7,000 BTU
APPLIANCE TOTAL BTU	107,000 BTU
SHIPPING WEIGHT (built-in)	265 lbs.

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Alfresco 56" Luxury Grill

- Three high-temp stainless steel main burners producing 82,500 BTUs
- Sear Zone™ with 27,500 BTU ceramic infrared burner
- Integrated rotisserie with built-in motor & dual 15,000 BTU infrared burners
- Smoker with 7,000 BTU dedicated burner & oversize wood chunk drawer
- 998 sq. in. actual grilling area plus four position adjustable warming rack
- Dual integrated high-intensity halogen work lights
- User-friendly pushbutton ignition with sealed 9v power source

Available Models

56" built-in grill with Sear Zone Model #ALX2-56BFG

Great Grilling = High Heat_The key to perfectly grilled food is instant caramelization, which seals in juices for tender, moist and flavorful food. The LX2 grill has been engineered to deliver the intense, even heat needed to achieve perfect results, with the control and flexibility needed for all kinds of food.

A. 27,500 BTU main burners are made from high-temperature stainless steel and have exclusive twice-lanced double-row port design with dual crossovers for extreme even heating and perfect caramelizing results.

B. Porcelain ceramic briquettes have a special pyramid shape and cavity back to collect and evenly distribute heat. The slightly porous material traps juices, allowing them to vaporize and return to the food as flavorful smoke.

C. Chain-driven rotisserie with hidden built-in motor features roller bearings that eliminate need for counterweight. Flush-mounted ceramic infrared burner produces direct, high-heat that locks in juices and flavor.

D. Integrated smoker with dedicated 7,000 BTU s/s burner accommodates wood chunks for cold smoking. Smoke ejector system distributes smoke throughout before rising to the food zone, creating intense smoke flavor.

E. Made from all commercial-grade stainless steel, heli-arc welded at all seams with no mechanical fasteners.

F. Full front and rear double skin, seamless, welded hoods with hand polished accents.

G. The LX2 hood features uniquely clean lines, with hidden hardware and no gap at the pivot point for the rotis spit. This results in a rigid and perfectly smooth pivoting hood that also captures more heat.

H. Control panel flips open with no tools for easy maintenance and features a unique, natural air-curtain cooling design to keep front panel surfaces and ignition parts cool.

I. Integrated high-intensity halogen work lights angle slightly toward the center for bright, even illumination.

J. Optional on all LX2 grills (standard on 56" Jumbo models) is the Sear Zone™ ceramic infrared searing system. This 27,500 BTU ceramic burner preheats to over 1,400 degrees in about 4 minutes and flash-caramelizes food locking in juices and flavor, while the unique U-grate catches food drippings, instantly vaporizing them to create flavor-enhancing smoke.

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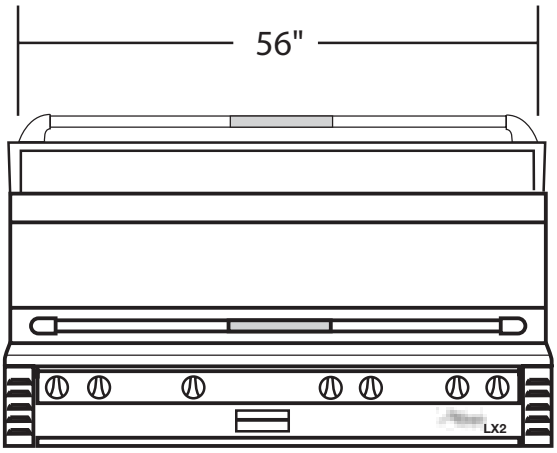
ALX2-56BFG – 56” Luxury Grill

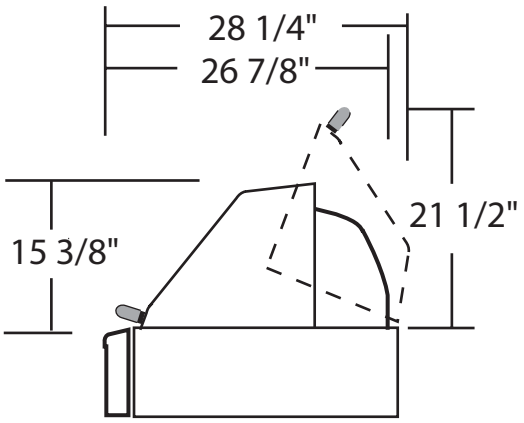
Models:

ALX2-56BFG

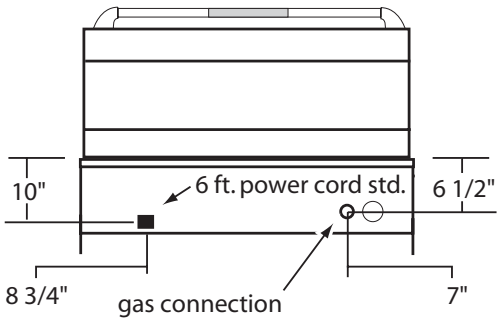
ALX2-56BFGC



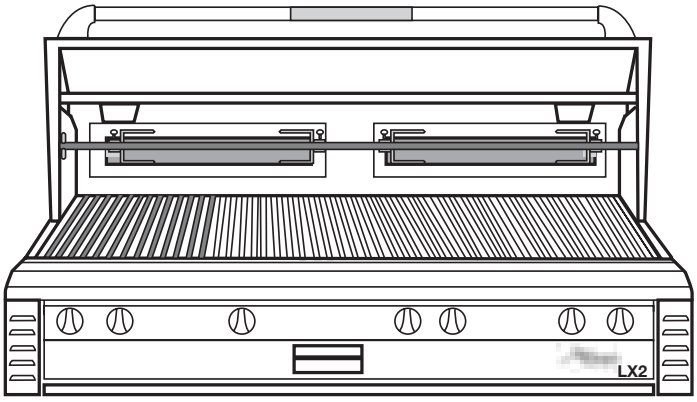
FRONT VIEW



SIDE VIEW

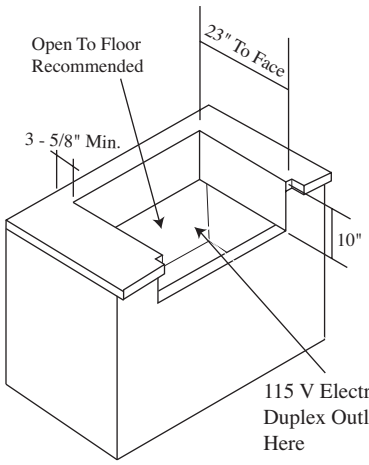


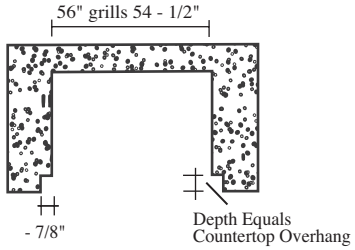
REAR VIEW



56” ALX2 BFG GRILLS

ISLAND PREPARATION





COUNTERTOP DETAIL

GAS REQUIREMENTS

Natural

- 1/2" NPT
- Gas Supply Pressure: 4.0" W.C

Propane (LP)

- 1/2" NPT
- Supply Pressure: 11" W.C
- LP Hose With Regulator Included

ELECTRICAL REQUIREMENTS

- 115 V 50/60 Hz / 1.5 Amps
  (for Rotisserie Motor and light accessory)

MODEL NUMBER	ALX2-56BFG
GRILLING AREA	998 SQ. INCHES
MAIN GRILL BURNERS	4 @ 27,500 BTU EA.
ROTISSERIE BURNER	2 @ 15,000 BTU
SMOKER BURNER	7,000 BTU
APPLIANCE TOTAL BTU	147,000 BTU
SHIPPING WEIGHT (built-in)	320 lbs.

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